



Hotel ICON

**Social Gathering Promotion November 2022 to June 2023 – Buffet Dinner Menu A**

**2022 年 11 月至 2023 年 6 月社交宴會套餐 – 自助晚餐菜單 I**

**APPETISER**

**前菜**

Salami and Parma Ham served with Pickles and Melon

莎樂美腸伴巴馬火腿

Scottish Smoked Salmon

蘇格蘭煙三文魚

French Country Pâté with Mixed Pickles

法式家鄉凍批

Spanish Seafood Salad with Bell Pepper and Olive

西班牙海鮮沙律

King Prawn and Fruit Salad

大蝦鮮果沙律

Smoked Duck Breast with Rose Dressing

玫瑰煙鴨胸

Buffalo Mozzarella with Tomato

鮮茄水牛芝士

Grilled Eggplant, Bell Pepper and Pumpkin with Herb Dressing

炭燒香草茄子彩椒伴南瓜

**SALAD**

**沙律**

Organic Farm Garden Mixed Lettuce

有機雜錦生菜

Thai-style Spicy Glass Noodle Salad with Seafood

泰式海鮮粉絲沙律

Tomato and Red Onion

番茄及紅洋蔥

Crispy Cucumber with Sesame Dressing

芝麻青瓜沙律

Greek Salad

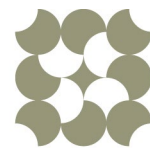
希臘沙律

Creamy Potato Salad

忌廉薯仔沙律

17 Science Museum Road,  
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## CONDIMENT AND DRESSING

### 沙律配料及汁醬

Crispy Bacon, Shaved Parmesan, Roasted Almond and Croutons

脆煙肉、芝士粉、杏仁及麵包粒

A selection of French, Honey Mustard, Caesar, Balsamic and Thousand Island Dressing

法汁、蜜糖芥末、凱撒汁、意大利甜醋及千島汁

## SOUP

### 湯

Mediterranean Seafood Soup with Pernod

地中海香草海鮮湯

served with Bread Basket and Butter

伴鮮焗餐包及牛油

## CARVING STATION

### 烤肉

Roasted Beef Rib Eye with Green Pepper Corn Sauce

燒肉眼牛扒配青胡椒汁

## HOT SELECTION

### 熱葷

Slow-roasted Salmon with Clam and Prawn

燒三文魚伴蜆肉鮮蝦

Roasted Chicken with Rosemary and Garlic

明爐意式燒雞

Steamed Sole Fillet with Black Olive, Sun-dried Tomato and Saffron Mussel Sauce

番紅花青口龍脷柳

Indian-style Seafood Curry served with Butter Naan and Steamed Rice

印式咖喱海鮮伴牛油燒餅及香苗

Grilled Lamb Chop with Caramelised Garlic and Thyme Jus

蒜蓉香草燒羊扒

Seafood Fried Rice with Egg Yolk and Salmon Roe

金沙海皇炒絲苗

Baked Lasagna with Parmesan Cheese

意式肉醬千層麵

Mediterranean Style Vegetable Stew with Garlic and Tomato Sauce

地中海燴雜菜

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## DESSERT

### 甜品

Fresh Fruit Salad with Wild Berries

鮮果雜莓沙律

Green Tea Chocolate Gâteau

綠茶朱古力餅

Lemon Tartlet

檸檬撻

Vanilla Custard Puff

雲呢拿泡芙

Chocolate Raspberry Gâteau

朱古力紅桑子餅

Mango Cheesecake

芒果芝士蛋糕

Baked Apple Crumble with Vanilla Sauce

蘋果金寶

Strawberry Cream Cake

士多啤梨忌廉蛋糕

**每位港幣888元 ( 已包括服務費 )**

**包括三小時無限添飲汽水、橙汁及本地啤酒和每席一瓶餐酒**

**Price at HK\$888net per person with free-flowing soft drinks, chilled orange juice and local beer for three hours and a complimentary bottle of house wine per table**

此菜單只適用於 2022 年 11 月 1 日至 2023 年 6 月 30 日之晚宴。由於價格變動及貨源關係，唯港薈保留修改以上菜單及項目之權利。

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**Social Gathering Promotion November 2022 to June 2023 – Buffet Dinner Menu B**

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**APPETISER & SALAD**

**前菜及沙律**

Scottish Smoked Salmon with Condiments

蘇格蘭煙三文魚

Air-dried Meat and French Duck Liver Terrine

風乾凍肉拼法國鴨肝批

Parma Ham with Rock Melon and Truffle Honey

意大利火腿配蜜瓜

Drunken Chicken Wings

花彫醉雞翼

Shanghainese Marinated Duckling with Vinegar Dip

花椒鹹鴨件

King Prawn and Fruit Salad

大蝦鮮果沙律

Tomato and Buffalo Mozzarella with Vinaigrette Dressing

香醋鮮茄水牛芝士

European Cheese Platter with Dried Fruit and Nuts

歐美芝士拼盤

Fresh Salad with Dressing

新鮮沙律及醬汁

**SEAFOOD ISLAND**

**精選海鮮**

Crab Leg

鮮甜長蟹腳

Brown Crab

凍麵包蟹

Clam

凍蜆

Crayfish

迷你小龍蝦

Blue Mussel

西班牙青口

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Cooked Fresh Shrimp

鮮甜凍海蝦

Dipping Sauce

各式海鮮汁醬

### **SASHIMI BAR**

日式魚生刺身

Amaebi

甘海老

Norwegian Salmon Fillet

挪威三文魚

Giant Octopus

八爪魚

Tuna Fillet

吞拿魚柳

Surf Clam

北寄貝

### **SOUP**

湯

Chicken Soup with Fresh Coconut and White Fungus

雪耳椰子燉雞湯

Green Crab Bisque with Chervil and Brandy

香草蟹肉濃湯

Served with Bread Basket and Butter

伴鮮焗餐包及牛油

### **COOKING AND CARVING STATION**

明爐烹調及燒烤美食

Laksa Lemak

星洲喇沙

Seafood and Chicken Congee

生滾海鮮滑雞粥

Herb-roasted Suckling Pig with Apple Port Wine Sauce

香草燒乳豬

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Grilled Lamb Chop with Caramelised Thyme Jus

香草燒羊排

#### **HOT SELECTION**

##### **熱葷**

Steamed Whole Garoupa with Coriander and Spring Onion

清蒸原條海上斑

Poached Pigeon with Sweet Soy Sauce

豉油皇浸乳鴿

Singaporean Chicken Curry

星洲咖喱雞

Crispy Crab Cake with Mustard Mayo

香脆蟹肉餅

Barbecued Pork Back Rib

美式燒排骨

Hainanese Chicken Rice

海南雞飯

Lasagna Bolognese

焗肉醬千層麵

Stir-fried Seafood with Broccoli

西蘭花炒海鮮

Tandoori Chicken Tikka

印式香辣燒雞

Italian Flatbread

意大利薄餅

Honey Glazed Sweet Potato and Sautéed Zucchini

玉桂甜薯及意大利青瓜

Fried Rice with Crab Meat, Salmon Roe and Salted Egg Yolk

黃金蟹肉炒絲苗

Korean Barbecued Beef Short Rib

韓式汁燒牛仔骨

Deep-fried Fish Fillet with Thai Chilli Sauce

泰式香辣魚柳

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## DESSERT

### 甜品

Green Tea Mousse Pudding

綠茶忌廉布甸

Chocolate Raspberry Gâteau

朱古力紅桑子餅

White Wine Jelly

白酒啫喱

Durian Sliced Cheesecake Slices

榴槤芝士餅

Durian Tartlet

榴槤忌廉撻

Chocolate Cream Puff

朱古力忌廉泡芙

Mango Sliced Cake

芒果忌廉餅

Sliced Green Tea Mousse Cake

綠茶忌廉餅

Lemon Meringue Tart

清甜檸檬撻

Raisin Bread and Butter Pudding

牛油麵包布甸

Mövenpick Ice Cream

瑞士 Mövenpick 雪糕

Seasonal Fruit Salad with Mixed Berries

鮮果雜莓沙律

**每位港幣1,038元 (已包括服務費)**

**包括三小時無限添飲汽水、橙汁及本地啤酒和每席一瓶餐酒**

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